

**Pumpkin Muffin Batter**  
**Directions**

**DEFROST, SCOOP & BAKE**

Defrost batter in refrigerator for approx. 3 hrs. **Note:** Batter may be kept in refrigerator for up to 48 hours. **DO NOT REFREEZE.**

**To Bake**

**Preheat oven to 425. Bake at 350.**

Line metal muffin tin with baking cups. In container, breakup any clumps, wait 2 min. and stir. When no clumps are left in batter, distribute batter evenly into cups, fill almost to brim. Scoop only batter that will be baked immediately. Refrigerate unused portion at once. **Reduce temp. to 350.** On middle rack, **bake Reg. Muffins: 29-31 min., Mini Muffins: 14-17 min.** (ovens will vary). Done when muffin tops are firm and have a brown line around the edge. Using a mitt, tilt pan to remove muffins immediately. Cool completely on rack. Store in covered container at room temperature or in refrigerator (may reheat in microwave for 15 seconds). **Suggestion:** To serve as **Cupcakes**, top with Breakaway Bakery's delicious Lemon Glaze/Frosting. **Loaf:** Line 8 ½ x 4 ½" pan with 12 x 15" piece of parchment paper (leave paper hanging over edge of long sides of pan). Empty entire container of batter into pan, distribute evenly. **Bake: 44-46 min.** Done when top is dry, browned, and has little cracks all over (do not use toothpick). Leave in pan 10 minutes, then remove using parchment paper. Cool completely on rack. Store covered at room temperature.

**KEEP FROZEN**

**DO NOT EAT RAW BATTER**

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**Enjoy**